

35artillery

a private dining concept at sentosa

World Gourmet Summit Dinner Menu I
20 to 26 April 2008

Ceviche of Swordfish Fillet and Salmon Roe
Dried Seaweed & Fresh Soft Herbs, Ginger & Soy Vinaigrette

Egg Cocotte with Velouts of Truffle, Confit of Onion in Port Wine Glaze, Parmesan Tuile

Baked Pumpkin Soup with Crab Mean & Tarragon Soufflé

Duck Breast Marinate with Thirteen Spices on Sugar Glazed Rock Melon

BBQ Bottarge & Quick Sautéed Young Leek on White Asparagus

Sorbet

Lobster Thermidor

Honey Colta in Orange Soup Served with Vanilla Ice-Cream & Cinnamon Tuile

\$140++

American Express Card Members Enjoy 15% Savings on Set Dinner Menu I

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World Gourmet Summit Dinner Menu II
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Ceviche of Swordfish Fillet and Salmon Roe
Dried Seaweed & Fresh Soft Herbs, Ginger & Soy Vinaigrette

Egg Cocotte with Velouts of Truffle, Confit of Onion in Port Wine Glaze, Parmesan Tuile

Mille Fuille of Otoro Tataki & Crab Meat, Cucumber Salad, Tahini Dressing

Jerusalem Artichoke Soup with Pan-Fried Foie Gras, Pearl Barley, Celeriac, Risotto

BBQ Bottarge & Quick Fried Young Leek on White Asparagus

Sorbet

Warm Salad of Tiger Prawn Grand Marnier

Pan-Grilled Smoked Wagyu Beef with Spring Vegetable & Bordeaux Sauce

Caramelised Pineapple Cream Bruleé Served with Macadamia Ice-Cream & Lycee Parcel

\$180++

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World Gourmet Summit Dinner Menu III
20 to 26 April 2008

Otoro Tataki & Balik Salmon with Arugula Leaves, Raw Vegetable & Soft Herbs Salad

BBQ Bottarga & Quick Fried Young Leek

Egg Cocotte with Velouts of Truffle, Confit of Onion in Port Wine Glaze, Parmesan Tuile

Parfait of Lobster with Asparagus & Aruga Caviar, Lobster Emulsion

Pan-Seared Foie Gras, Braised Daikon

Demitass of Truffle & Mushroom Cappuccino

Sorbet

Prawns Caperillini in Aromatic & Fresh Herbs

Seared Smoked Wagyu Beef, Perigourdine Potatoes

Citrus Ricotta Cheese Soufflé and Raspberry Sorbet Caramel Sesame Crisp

\$220++

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